

Nourishing News



IDAHO STATE DEPARTMENT OF EDUCATION CHILD NUTRITION PROGRAMS

SEPTEMBER 2008



This publication has been sent to all:

- School Food Service Directors
- School Food Service Kitchen Managers

Inside:

A Message from the Director.....	2
Where Are The Recipes?.....	2
Processed Commodities - Where Do They Come From?.....	2
Recipes Using Commodities.....	2
First-In, First-Out.....	3
Delivering Commodities to You.....	3
Caring for Commodities	3
Ordering Commodities Online - Things to Remember	4

UPCOMING TRAINING OPPORTUNITIES

**SMI FOCUS- Is your
MENU PLANNING SYSTEM
IN COMPLIANCE?**

September 9th — Caldwell

September 11th — Idaho Falls

September 17th — Lewiston

OCTOBER

- Focus on the Customer
 - NSLP Financial Management
 - Serving it Safe
 - Starting Right with Breakfast
- Various locations statewide, please see Web site for locations.*

To sign up for these trainings and more, visit our training Web site
www.databasesdoneright.com/nutrition/

CIRCULATE TO: ☐ Superintendent ☐ Principal
☐ School Nurse ☐ Health Teacher ☐ Kitchen Staff

Where Are The Recipes?

Jean Zaske, MS, RD, LD
Coordinator

School Nutrition Program directors and managers are always on the lookout for good commodity recipes. Fortunately, there are several sites for recipes available online.

Start with the source – *USDA Recipes*. The recipes are easily accessed by going to www.nfsmi.org. Once there, click on the “Resource Center” and then “USDA Recipes”. The USDA recipes are standardized and use many commodity foods as ingredients. From bean or beef burritos to corn and green bean casserole to whole wheat sugar cookies, there are lots of recipes to delve into.

Another source for recipes is the USDA Food Distribution Program Web site at: www.fns.usda.gov/fdd/recipes/schrecipes.htm. In addition to USDA recipes, there are links to several partner organizations that have recipes available for school nutrition programs. One caution: the recipes may not be standardized.

Finally, the School Nutrition Association has a spot on its Web site for the sharing of recipes. The recipes may not be standardized, but it is a good place to look for creative ways to use commodities. Go to www.schoolnutrition.org and start exploring!



A Message from the Director

The Idaho State Department of Education, Child Nutrition Programs welcomes you back to another year of serving nutritious meals to our Idaho children. This issue

of *Nourishing News* provides information on the USDA Food Distribution Program (FDP), commonly known as the commodity program. An important aspect of the FDP is knowing how to deal with food recalls. Most recently USDA had the largest recall in history during the 2008 Hallmark/Westland beef recall. As Child Nutrition Programs that receive USDA commodity foods, school districts play a vital role in assuring the commodity product (or any food product) is identified when a recall notice is issued. Since school districts are at the end of the distribution chain for food, your program is responsible for identifying the recalled product, removing it from possible use, and thereby assuring the safety of the customers

you serve. Training is important because all foodservice personnel need to be aware of how to handle food recalls. The school foodservice director or other designated person is responsible for coordinating food safety, but all staff members must follow the standard operating procedures for the recall to be handled correctly. As defined, a food recall is an action by a manufacturer or distributor to remove a product from the market. Recalls are initiated for two purposes: (1) Removal to protect the public from products that may cause health problems or possible death, or (2) Removal of a mislabeled product (false or misleading labeling and/or packaging). Please keep up to date on recall procedures so that you and your staff are prepared when another recall is announced.

Sincerely,

Colleen Fillmore, PhD, RD, LD
CNP Idaho State Director

Processed Commodities - Where Do They Come From?

Jean Zaske, MS, RD, LD, Coordinator

Chicken nuggets, beef crumbles, string cheese, egg patties, and light mayonnaise – what do these products have in common? They are all made from commodity foods that have been further processed. In Idaho, several raw or bulk commodities (chicken, beef, pork, eggs, oil, peanut butter and cheese) are sent to commercial food processors to be converted into more convenient, ready-to-serve end products.

To determine which end products will be produced each year, the State Department of Education, Child Nutrition Programs (CNP) holds a Processed Commodity Advisory Council meeting once a year. At this meeting, school nutrition program directors make selections based on blind taste tests, nutrition information, cost and lots of discussion. Once the selections are made, the CNP enters into agreements with the processors and sends in truckloads of raw or bulk commodities to be processed into the specified food items.

Historically, most of the processed items have not varied from the basic protein-based items: chicken nuggets, chicken patties, beef patties, beef crumbles, sausage patties, egg patties, etc. However, more items can now be processed and the CNP is always open to testing new items that sponsors may want. For example, Uncrustables™ using commodity peanut butter were introduced a few years ago, and string cheese will be offered for the first time in the 2008-2009 school year.

Finding out what sponsors want is the biggest challenge of the processed commodity program. The CNP plans to survey sponsors later this year, but encourages school nutrition directors to send in - at any time - suggestions for food items they would like to see processed. The goal of the processed commodity program is to maximize the use of commodities in school feeding programs and provide food items that sponsors can really use.

Recipes Using Commodities

Mary Jo Marshall, BS, Coordinator

When school begins again for a new year, many menu planners are looking for tasty new or different items to serve to their students. Are you aware of the recipes available on the internet for use in school meal programs?

One site is http://teamnutrition.usda.gov/Resources/usda_recipes.html, where you can access all of the updated USDA recipes for School Nutrition Programs. If your district is still using the 1988 version of the USDA recipes, it's time for an update! These updated recipes reflect the changes made in the newest edition of the *Food Buying Guide for Child Nutrition Programs*. Revised recipes have been standardized, edited for consistency, and updated with Critical Control Point (CCP) information from the 2003 Food Code supplement.

One of my favorite recipes that works well as you are introducing and increasing whole grain menu items for students is USDA C-30, Whole Wheat Sugar Cookies. This is just one example of a delicious standardized recipe available in the USDA recipes for School Nutrition Programs. Whole wheat flour and frozen eggs, two commodities available in Idaho, are used in the Whole Wheat Sugar Cookies recipe at the link below.

http://www.olemiss.edu/depts/nfsmi/Information/school_recipes/C-30.pdf



First In, First Out

Lynda Westphal, BS, Coordinator

Hopefully everyone knows what First In, First Out means, but do you know why it is so important?

When reviewing sponsors, the State Department of Education, Child Nutrition Programs always looks in freezers, coolers, warehouses and dry storage areas. We look at the way food and commodities are stored, if the sponsor has in excess of six months of inventory and if the food is being handled properly. Some of the big issues found during reviews are outdated commodities, commodities with an indeterminate date and more than six months of commodities in storage.

Your food and commodities are money. They hold a place of value on your balance sheet and should be treated like money. Do you have a product that is more than three years old? Do you have an unlimited supply of money? Can you afford to throw away food?

If something becomes outdated, you must throw it away. You don't want to take the chance and serve unsafe food. If

your children do not like something you have ordered, see if you can transfer it to a district where the children like the product and can use it. You will free up your storage space for something the children like and give it to a school that will use the product. It becomes a win-win situation, and no food goes unused.

In order to cost-effectively use commodities, make sure that your storeroom is neat and uses the inventory on a first in, first out basis so you do not end up with out-of-date commodities which must be destroyed. To do this, take a magic marker and put the date received on the box when you first receive it or on the top of the can when you take it out of the box. With clearly dated cases and cans you will get a quick picture every time you go into your storeroom of when you received the food and when you should use the food. This will keep costs down and keep food from becoming out of date. If you see something that is getting close to being out of date, put the product on your menus and use it.

By following these rules, you will be able to save money and utilize inventory more effectively.



Guest Article:

Delivering Commodities To You

Laurie McCluskey, Northwest Distribution

I would like to welcome you to a new school year and for those of you who may be new to our program, let me introduce myself and Northwest Distribution, your commodity distributor for the State of Idaho!

As we only serve schools and commodity recipients, we are shipping dedicated trucks to your areas with your shipments. While I know we sometimes stumble, it is our goal to meet the needs of each of your programs!

Scheduling:

That big puzzle we put together at the beginning of each month!

We sit down the first of each month with all of the orders and sort them by geographical area. Once the orders have been sorted, we start by filling the trucks based on weight and requests from you, our customer. If you have any special requests, days of the week or times of the day that are better for you, or if you need to split a shipment, hold off on taking a delivery, etc., please let us know. While

we all have emergencies that come up, as much advance notice on special requests is appreciated. It helps us when we schedule at the beginning of the month as opposed to changing the loads after they have already been routed.

Once all loads are scheduled, we will fax a copy of your order along with the day and time of your delivery. We will follow that up with a phone call to confirm as we get closer to your shipment day.

Delivery:

As you and your driver unload your delivery, please take good care to check off the items and quantities on your order. If there are shortages or damaged cases, your driver will make a notation on the paperwork so that an adjustment or replacement can be made. Unfortunately, overages on USDA products will have to be returned to the warehouse. Allocations are generally tight and most likely the overage you received will be a shortage for someone else!

Please do not hesitate to contact Jayne, Sally, or I with any commodity issues you may have. We want to work with you to make this a good, stress free school year!



CARING FOR COMMODITIES

Proper care and handling of commodities ensures that quality is maintained and waste is minimized. Below are tips to keep commodities in top condition:

- 1 Keep ideal storage temperatures
Refrigerators: 35° – 45° F;
Freezers: -10° – 0° F;
Dry Storage: 50° – 70° F
- 2 Store commodities off the floor and away from the walls for good air circulation
- 3 Store foods away from any chemicals (cleaners, insecticides, etc.)
- 4 Secure all food storage areas with locks and restrict access
- 5 Keep storage areas free from rodent, bird, animal and insect infestation
- 6 Date cases and cans and use on a first-in, first-out basis
- 7 Use an accurate inventory system
- 8 Keep storage areas clean and free from clutter
- 9 Stack cases so they can be reached safely and do not crush the cases on the bottom

Ordering Commodities Online – Things to Remember

Dennis McNees, Technical Records Specialist,
Commodities

Idaho's commodity ordering system has been online for five years, but common mistakes occur because sponsors only use it once or twice a month. Here are some things to remember when placing commodity orders:

The online commodity ordering system is a two-part process. Part 1 is done between the 1st and 10th of the month, and Part 2 is done between the 15th and the 25th of the month.

A common question on Part 1 is: When I check my entitlement it looks like I have already placed an order, but I have not ordered yet – what is going on? When the state agency allocates the commodities in Part 1, the online ordering system automatically takes the value of the commodities out of your entitlement. At the end of Part 1 (after you've placed your order for allocated items) the state agency takes all the commodities not ordered and moves them to Surplus Request. At that time (the end of Part 1), the value of the unordered commodities is returned to your entitlement. You are charged only for the commodities *you* ordered during Part 1.

Part 2 is a two-step process that challenges many sponsors.

STEP 1	Go into Surplus Request and choose the additional commodities you wish to add to your order. What you are doing in Surplus Request is just that, you are <i>requesting</i> the commodities be added to your order. You are not ordering them yet.
STEP 2	You actually <i>order</i> the commodities. You must go into "Orders" and fill in the boxes with the amounts of all the commodities you want to order. At the end of Part 2, if the amount you <i>requested</i> is not the amount you <i>ordered</i> , you will be contacted by the CNP to resolve any differences.

Hopefully this clarifies the online commodity ordering system. However, if you still have questions about your order, you can always contact Dennis McNees, Technical Records Specialist , Commodities at 208-332-6831.



Idaho State Department of Education

Tom Luna
Superintendent of Public Instruction
650 W. State St.
P.O. Box 83720
Boise, ID 83720-0027
208-332-6800
Toll Free: 800-432-4601

For more information contact:

Anna Mae Florence RD LD at 208-332-6829
-or-

Heidi Martin RD LD at 208-332-6827
or visit www.sde.idaho.gov/site/cnp
Paid for by USDA grants.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W. , Washington , DC 20250-9410 or call (800) 795-3272 or (202) 720-6382 (TTY).

**"USDA is an equal opportunity
provider and employer."**